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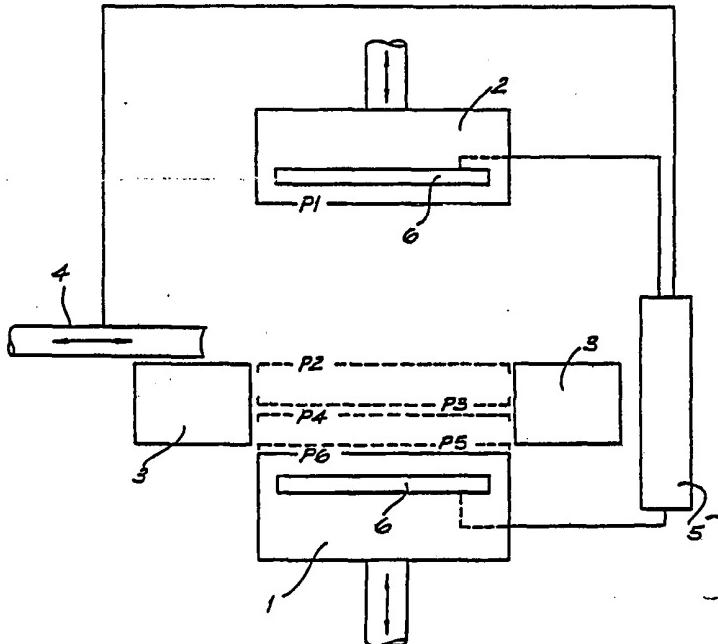
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International Bureau



INTERNATIONAL APPLICATION PUBLISHED UNDER THE PATENT COOPERATION TREATY (PCT)

(51) International Patent Classification 5 : A23P 1/10, A21B 5/02 F15B 3/00 // A23L 1/10 A23L 1/18, 1/182	A1	(11) International Publication Number: WO 92/08375 (43) International Publication Date: 29 May 1992 (29.05.92)
(21) International Application Number: PCT/AU91/00526		(81) Designated States: AT (European patent), AU, BE (European patent), CA, CH (European patent), DE (European patent), DK (European patent), ES (European patent), FR (European patent), GB (European patent), GR (European patent), IT (European patent), LU (European patent), NL (European patent), PL, SE (European patent), US.
(22) International Filing Date: 18 November 1991 (18.11.91)		
(30) Priority data: PK 3414 19 November 1990 (19.11.90) AU		
(71) Applicant ( <i>for all designated States except US</i> ): REAL FOODS PTY. LTD. [AU/AU]; 9 May Street, St. Peters, NSW 2044 (AU).		Published <i>With international search report.</i>
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(54) Title: COOKING MACHINE



(57) Abstract

A cooking machine comprising a mould with first (1) and second (2) similarly shaped end walls and a generally surrounding, continuous sidewall (3), the three walls together defining an internal moulding volume, said three walls being reciprocally movable relative to one another; heating means (6) in at least one wall or in thermal contact therewith; and control means (5) at least controlling relative movement of the walls so that at the end of a predetermined cooking cycle the end walls (1, 2) and the sidewall (3) are relatively separated so as to retract both end walls from the moulding volume simultaneously.

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Codes used to identify States party to the PCT on the front pages of pamphlets publishing international applications under the PCT.

AT	Austria	ES	Spain	MG	Madagascar
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+ Any designation of "SU" has effect in the Russian Federation. It is not yet known whether any such designation has effect in other States of the former Soviet Union.

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COOKING MACHINE

BACKGROUND OF THE INVENTION

This invention relates to a cooking machine particularly useful for cooking rice cakes, sometimes known as rice wafers, although any suitable product could be cooked using the machine and method according to the  
5 invention. The rice cakes are preferably a puffed rice crispbread type product. The invention also relates to a pneumatic device suitable for use in such a cooking machine.

Known in the prior art, for example from US Patent No. 4,328,741, is an automatic machine for making rice cakes which includes a generally  
10 cylindrical shaped mould consisting of three components. The three components are a generally cylindrical continuous side wall with open ends, the open ends being occupied by respective reciprocally movable end walls which closely fit within the cylindrical wall. Heating elements are included and used so as to control the temperature within a  
15 predetermined operating range. An uncooked rice mixture is introduced into the mould and crushed before cooking. After a predetermined cooking period the rice cake is allowed to expand as only the top end wall is withdrawn and then the cooked rice cake is ejected.

Although the above described apparatus works reasonably well it has  
20 been found that there is room for improvement as the rice cakes produced in the machine are not as consistent in quality as is desired.

BRIEF SUMMARY OF THE INVENTION

It is therefore an object of the present invention to provide a cooking machine which will substantially ameliorate some of the  
25 disadvantages of prior art rice cake making machines.

Accordingly, in one broad form, the present invention provides a cooking machine comprising a mould with first and second similarly shaped end walls and a generally surrounding, continuous side wall, the three walls together defining an internal moulding volume, said three walls  
30 being reciprocally movable relative to one another; heating means in at least one wall or in thermal contact therewith; and control means at least controlling relative movement of the walls so that at the end of a predetermined cooking cycle the end walls and the side wall are relatively separated simultaneously.

35 In a one preferred embodiment, the two end walls are simultaneously retracted from the side wall so as to open the moulding volume from both ends simultaneously. In a second embodiment, one of the end walls is

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retracted relative to the other end wall and the side wall is also retracted relative to the other end wall, but more slowly than the first end wall so that the moulding volume is opened from both ends simultaneously.

- 5 In another aspect the invention may broadly be said to provide a method of cooking comprising: introducing a cookable mixture into a moulding volume having opposed ends; confining the volume of the moulding volume; introducing heat for a predetermined cooking cycle; allowing expansion of the moulding volume for a short predetermined period; and  
10 thence opening the moulding volume adjacent each end simultaneously and extracting the cooked article.

In the above described machine it is preferred that the end walls include the heating elements.

- In the above described method, especially in the case of cooking  
15 rice cakes, it is preferred that immediately after the introduction of the cookable mixture, end walls of the moulding volume are pressured together so as to evenly crush the cookable mixture in a heated state so as to fuse together the individual components.

- The expansion of the moulding volume after the cooking cycle is  
20 also preferably obtained by quick separation of end walls. In this separation the two end walls are completely removed from the moulding volume and then one end wall is positioned so as to allow easy removal of the cooked product.

- In a further aspect, the invention provides a pneumatic device for  
25 moving an element using either a large or a small pneumatic force comprising a large cylinder defining a large air volume having a large piston therein and a small cylinder defining a small air volume having a small piston therein, the small and large pistons being coupled together and arranged for coupling to the element, each of the cylinders having an air input on one side of the respective piston and an air output on the other side of the respective piston, and the large cylinder further being provided with a selectively closable air passage extending between the two sides of the large piston, such that, when a large pneumatic force is required, the air passage is closed so that air pressure on the one side  
30 of the large piston provides the force, whereas when a small pneumatic force is required, the air passage is open so that air pressure in the large cylinder is equalised on either side of the large piston such that the air pressure on the one side of the small piston provides the force.  
35

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Preferably, the element to be moved by the device is one or more of the end and side walls of the cooking machine.

BRIEF DESCRIPTION OF THE DRAWINGS

By way of example only, two preferred forms of the invention will 5 now be described with reference to the accompanying drawings, of which:

Figure 1 is a schematic cross section of the mould components of one embodiment of a rice cake making machine according to the present invention;

Figure 2 (A) to (F) is a schematic cross section of the mould 10 components of a rice cake making machine according to a second embodiment of the invention showing the various stages of movement of the mould components; and

Figures 3 and 4 are schematic cross sections of an upper pneumatic cylinder arrangement for moving an end wall of the rice making machine.

15 DETAILED DESCRIPTION OF THE DRAWINGS

As shown in Fig. 1, the basic components of one embodiment of a rice cake making machine include a bottom end wall 1, top end wall 2 and a cylindrical side wall 3. As will be seen, both end walls 1 and 2 fit neatly and closely within the cylindrical side wall 3. Thus when the end 20 walls 1 and 2 are in for example respective positions P4 and P3 there is defined between the three walls a small moulding volume in which a suitable mixture may be cooked.

As will be later described both the end walls 1 and 2 can be moved in various positions axially of the generally cylindrical side wall 3.

25 This movement is produced by pneumatic cylinders.

Another component of the device is the food mixture supply mechanism 4. As will be later described mechanism 4 provides a dual purpose, firstly supplying the mixture to be cooked and secondly removing cooked rice cakes from the machine. Mechanism 4 is reciprocally movable 30 in a generally horizontal direction by pneumatic devices which are not shown in the drawing.

It will be appreciated that the end gap between the side wall 3 and the end walls 1 and 2 is exaggerated for the benefit of clarity of the drawing. In the cooking device this gap will be in the order of some 35 hundredths of a millimeter.

A further component of the cooking device is a microprocessor control device 5 which receives various signals from, for example, thermocouples indicating temperature within heated devices, reed switches

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indicating relative position of the movable components, and electronic clocks providing predetermined timing periods. The microprocessor control device 5 maintains the desired coordination of component movements and cooking cycles.

5 In operation, a heating element 6 within each of the end walls 1 and 2 raise the temperature of these components until some predetermined cooking temperature, e.g. 215°C - 230°C is reached. The mixture supply mechanism 4 then moves above the moulding volume and introduces a controlled quantity of rice mixture. Upon retraction of the mechanism 4  
10 10 the end wall 2 is forced down and the end wall 1 is forced up by the pneumatic cylinders so as to compress the rice mixture. During this compression step the rice mixture is fused to form more or less a unit structure. The rice mixture then cooks for a predetermined time, e.g. 6-8 seconds, within the moulding volume.

15 After the lapse of the predetermined cooking period, end walls 1 and 2 move apart at speeds such that end wall 2 reaches P2 at the same time that end wall 1 reaches P5. Rapid expansion of the chamber causes a rapid expansion of the rice, and the pressure release from both ends of the mould as end wall 1 and 2 clear the side wall 3 causes the expansion  
20 20 to halt. The shape of the rice cake is determined at that instant. End wall 2 continues to raise to position P1 as end wall 1 continues to lower to position P6 then raises to position P2 to eject the rice cake from within mould 3.

The formed and cooked rice cake is then ejected by the horizontal  
25 movement of mechanism 4 as it positions itself for introduction of new rice mixture and a repeat of the above cycle.

During the whole cycle the earlier mentioned heating elements will be periodically energised so as to keep the temperature within a desired operating range.

30 As mentioned with reference to Fig. 1, movement of the upper and lower moulds allows simultaneous release of pressure in the cooking chamber, from both the upper opening (between the side walls of the ring mould and upper surface formed by the upper mould) and the lower opening (between the side walls of the ring mould and lower surface formed by the  
35 lower mould).

The release of pressure from both the upper and lower openings significantly improves the quality and consistency of the rice cakes

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produced, resulting in a more controlled expansion of the grains, squarer edges and smoother top and bottom surfaces, and a much stronger bonding together of the rice grains.

This was not obtained in prior art devices wherein at the  
5 completion of the cooking cycle, top end wall 2 only separated from the walls of mould 3, allowing pressure release from only one end or surface of the chamber, resulting in less even expansion of the rice. The current invention is intended to result in a significant improvement in the flatness of the surfaces, and in the strength and bonding together of  
10 the rice grains.

In the prior art devices, crushing of the rice during the cooking cycle was achieved by the upper mould applying a strong force against a lower mould which was mechanically stopped by a narrow neck of the ring mould at its bottom edge.

15 Figure 2 (A) to (F) shows schematically the various stages in operation of a second embodiment of the invention. Since the cooking cycle is similar to that of the first embodiment it will not be described again. Furthermore, although the control apparatus and heating and sensing elements are incorporated in this embodiment, similarly to the  
20 first embodiment, they will not be further described here.

In this Figure, the mould components, similarly to those of Figure 1, comprise upper 7 and lower 8 end walls and a generally cylindrical surrounding side wall 9 which define a moulding volume 10 therebetween (as best seen in Figure 2 (E)). The cooking machine further comprises a  
25 supply plate arrangement comprising upper 11 and lower 12 supply plates which move in a reciprocable fashion into and out of the space between the moulding volume 10 and the upper end wall 7.

The configuration of this embodiment is designed to reduce the consumption of air used by the pneumatic actuators in moving the walls  
30 between their various configurations. As shown in Figure 2, the operation of this embodiment involves movement of only one end wall (in this case the lower end wall 8) and the side wall 9 with the other end wall (in this case upper end wall 7) remaining fixed. Of course, alternatively, the lower end wall 8 could remain fixed and the upper end  
35 wall 7 be movable, if desired.

The operation of the machine starts with the lower end wall 8 and the side wall 9 at the same level and spaced from the upper end wall 7 to enable the upper and lower supply plates 11 and 12 to enter the space

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between the upper and lower end walls 7 and 8 as shown by arrows 16 in Figure 2(A). The upper supply plate 11 is provided with an aperture 13 in which a controlled quantity of rice mixture is supported by the lower supply plate 12. When the supply plates 11 and 12 are in position above the lower end wall 8, the lower supply plate 12 is first retracted in direction of arrow 14 (see Figure 2 (B)) to allow the rice mixture to fall from the aperture 13 onto the lower end wall 8, following which the upper supply plate 11 is also retracted in direction of arrow 14 (see Figure 2 (C)).

10 For the crushing and cooking stages, the lower end wall 8 is moved upwards against the upper end wall 7 (which is in a fixed position), as shown by arrow 15. At the same time, side wall 9 is moved upwards in direction of arrows 17 so as to surround the crushing and cooking volume between the upper and lower end walls 7 and 8 (see Figure 2 (D)).

15 At the end of the cooking cycle the two end walls 7 and 8 separate simultaneously from the side wall 9. As shown in Figure 2 (E), this is achieved by the lower end wall 8 moving away from upper end wall 7 in direction of arrow 18 at a high speed and the side wall 9 also moving away from the upper end wall 7 in the direction of arrows 19 but at a 20 lower speed, such that both end walls 7 and 8 separate from side wall 9 simultaneously. Thus, pressure is released from the moulding volume 10 at both sides of the side wall 9 at the same time.

Finally, as shown in Figure 2 (F), the side wall 9 is moved down in direction of arrows 19, while end wall 8 is moved down in direction of arrow 18 until they are level so that, as the supply plates 11 and 12 move as shown in Figure 2 (A) to bring a fresh quantity of rice mixture, they automatically push the cooked rice cake off the top of the lower end wall and side wall.

The added advantage of this embodiment, compared to the embodiment 30 shown in Figure 1, is that considerably less air is required, as the crushing and holding of the rice mixture during cooking is done with the force of one movable end wall against a fixed end wall instead of requiring two movable end walls acting against each other. The movement of the side wall requires little force as there is only a small amount of 35 frictional resistance involved.

The double supply plate also reduces air consumption and simplifies operation of the machine by requiring the movable end wall to have to stop in only two positions. This allows a greater advantage to be taken

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of the air saving capacity of a pneumatic device having a combined large and small cylinder as described further below.

As shown in Fig. 3, crushing is achieved by using a large air cylinder 20. It may be attached to either or both the upper 21 or lower 5 end wall (not shown). The upper end wall is attached to a slightly larger air cylinder and is positioned halfway into the ring mould at the end of the upper cylinder's downstroke. A slightly smaller cylinder pushes the lower end wall up against the stationary upper end wall and crushes the rice. At the completion of the cooking time, the upper and 10 lower end walls move apart and move out of the ring mould simultaneously. The precise timing of the movement of the walls is controlled by speed control valves on the solenoid valve of the upper and lower cylinders.

Air consumption per cake produced has been reduced by about 75% 15 over the previous design, by incorporating smaller 80mm cylinders 22 attached to the shafts of the larger 228mm cylinders 20. For most of the movements of the upper and lower walls (opening of the moulds, ejecting of the rice cake, and moving into position prior to crushing the rice), the force comes from the smaller cylinders 22 alone with the air pressure 20 being conserved in the larger cylinders during these movements by, effectively, recycling the air from one chamber to the other of each of the large cylinders. Each large cylinder has its upper 23 and lower 24 chambers connected by an air line 25, running through a three way 25 solenoid valve 26. During those stages of the cycle when the force of the small cylinder 22 acting on the large cylinder shaft is sufficient, both chambers of the large cylinder (which have the same area of cross section) remain at full air pressure, connected to the air supply, with the pressurised air passing between the upper and lower chambers of the large cylinder. When the extra force of the large cylinder is required 30 (i.e. to hold the upper mould in the down position and move the lower mould up to crush the rice against the upper mould), the three way valve shuts off the free passage of air between the upper and lower chambers, and dumps the air out of one chamber of the large cylinder as shown in Fig. 3. The other chamber 23 remains connected to the air supply and can 35 exert its full force.

The air loss is minimised, being only that which is dumped from the cylinder at that stage of the production cycle. To continue the cycle, the exhausted chamber 24 must be recharged with air as the exhaust is closed off and the two chambers are reconnected.

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While the present invention has been described with reference to particular details of construction and method steps, these should be understood as having been provided by way of example and not as limitations to the scope of the invention.

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CLAIMS

1. A cooking machine comprising a mould with first and second similarly shaped end walls and a generally surrounding, continuous side wall, the three walls together defining an internal moulding volume, said three walls being reciprocally movable relative to one another; heating means in at least one wall or in thermal contact therewith; and control means at least controlling relative movement of the walls so that at the end of a predetermined cooking cycle the end walls and the side wall are 10 relatively separated simultaneously.

2. A cooking machine according to claim 1, wherein the two end walls are simultaneously retracted from the side wall so as to open the moulding volume from both ends simultaneously.

3. A cooking machine according to claim 1, wherein one of the end 15 walls is retracted relative to the other end wall and the side wall is also retracted relative to the other end wall, but more slowly than the first end wall so that the moulding volume is opened from both ends simultaneously.

4. A cooking machine according to any preceding claim, wherein 20 the end walls include heating elements.

5. A method of cooking comprising:  
introducing a cookable mixture into a moulding volume having opposed ends;  
confining the volume of the moulding volume;  
25 introducing heat for a predetermined cooking cycle;  
allowing expansion of the moulding volume for a short predetermined period; and  
opening the moulding volume adjacent each end simultaneously and extracting the cooked article.

30 6. A method of cooking according to claim 5, wherein immediately after the introduction of the cookable mixture, end walls of the moulding volume are pressured together so as to evenly crush the cookable mixture in a heated state so as to fuse together the individual components.

35 7. A method of cooking according to claim 6, wherein the expansion of the moulding volume after the cooking cycle is obtained by quick separation of end walls.

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8. A method of cooking according to claim 7, wherein in the separation one end wall is completely removed from the moulding volume while the other end wall is positioned so as to allow easy removal of the cooked product.
- 5       9. A pneumatic device for moving an element using either a large or a small pneumatic force comprising a large cylinder defining a large air volume having a large piston therein and a small cylinder defining a small air volume having a small piston therein, the small and large pistons being coupled together and arranged for coupling to the element,
- 10      each of the cylinders having an air input on one side of the respective piston and an air output on the other side of the respective piston, and the large cylinder further being provided with a selectively closable air passage extending between the two sides of the large piston, such that, when a large pneumatic force is required, the air passage is closed so
- 15      that air pressure on the one side of the large piston provides the force, whereas when a small pneumatic force is required, the air passage is open so that air pressure in the large cylinder is equalised on either side of the large piston such that the air pressure on the one side of the small piston provides the force.
- 20      10. A pneumatic device according to claim 9, wherein the element comprises one or both of the end walls of the cooking machine according to claim 2.
11. A pneumatic device according to claim 9, wherein the element comprises the one of the end walls and/or the side wall of the cooking
- 25      machine according claim 3.

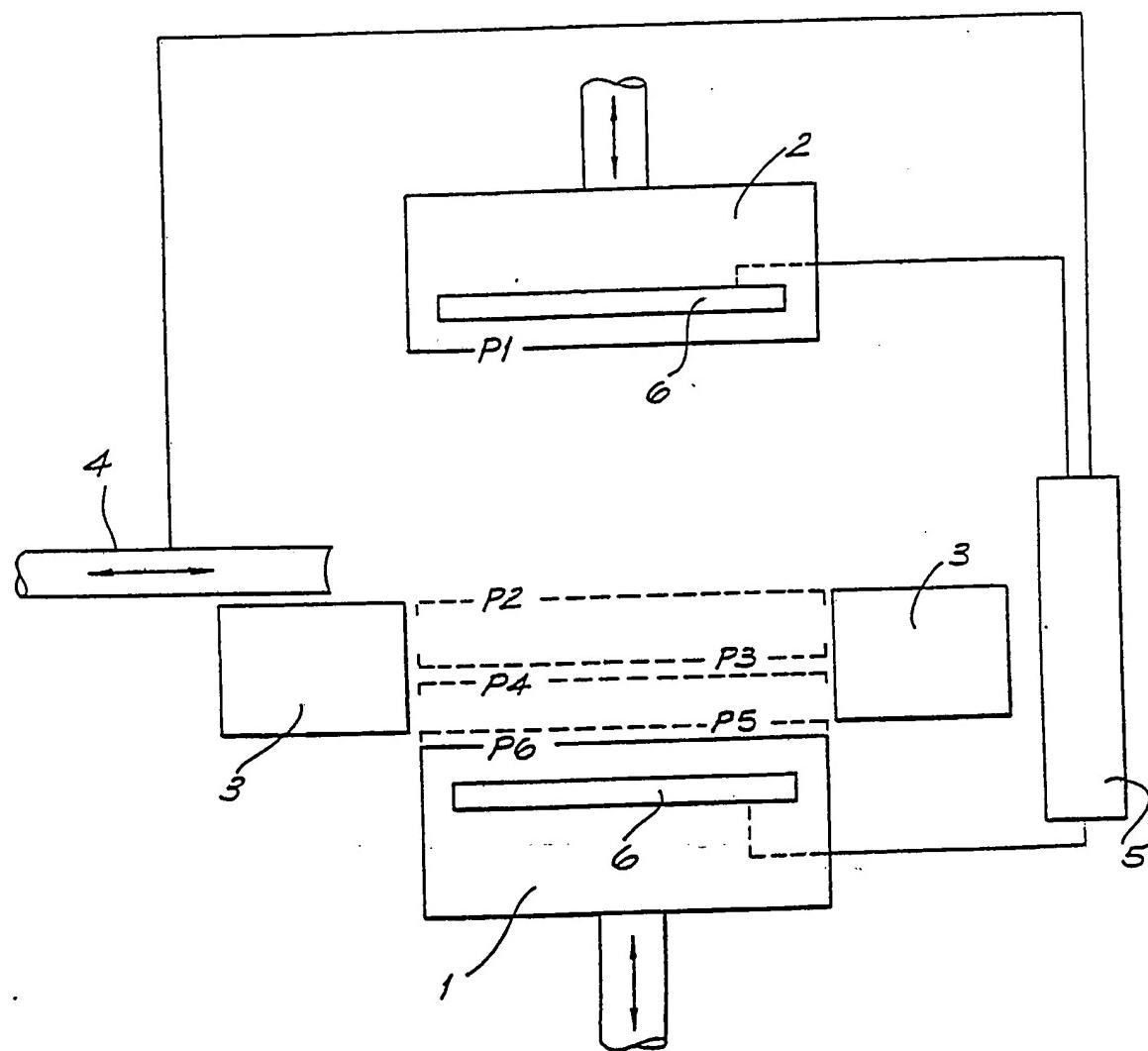


FIG. 1

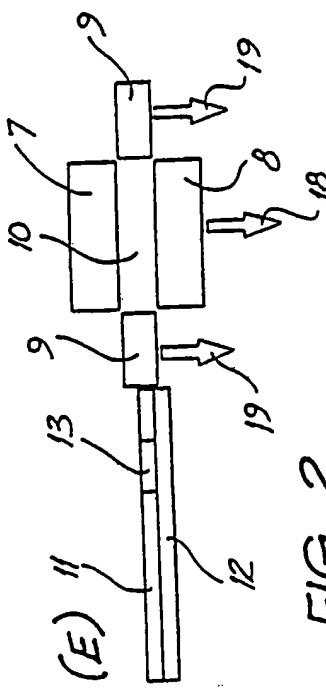
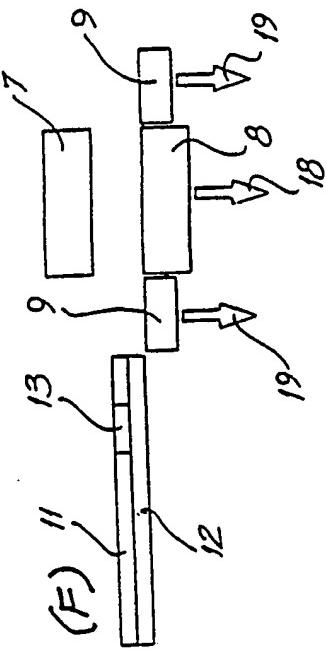
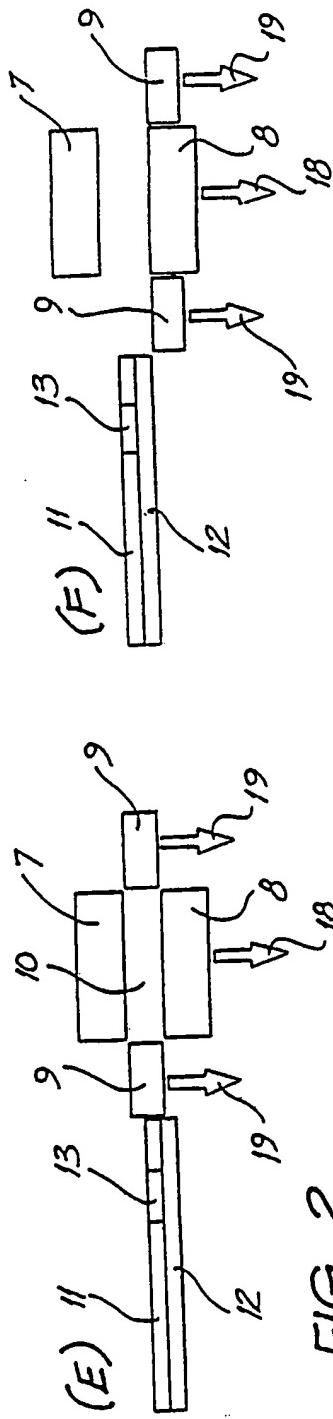
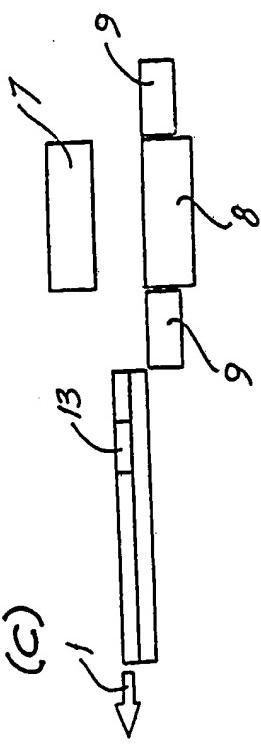
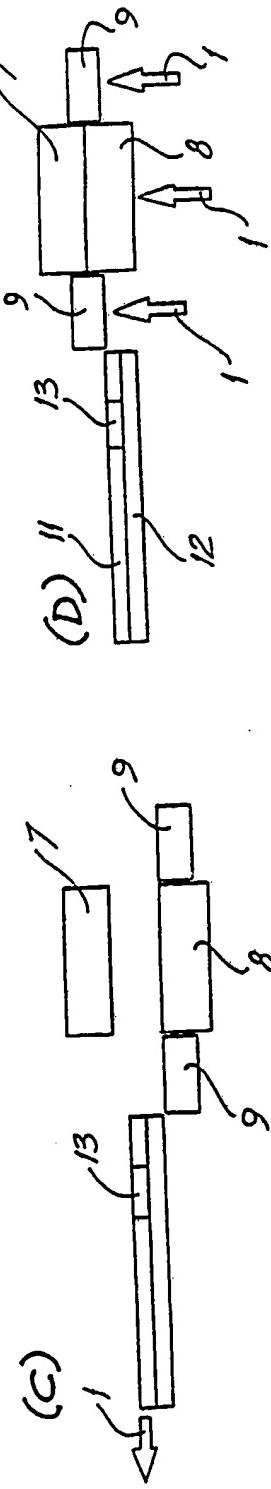
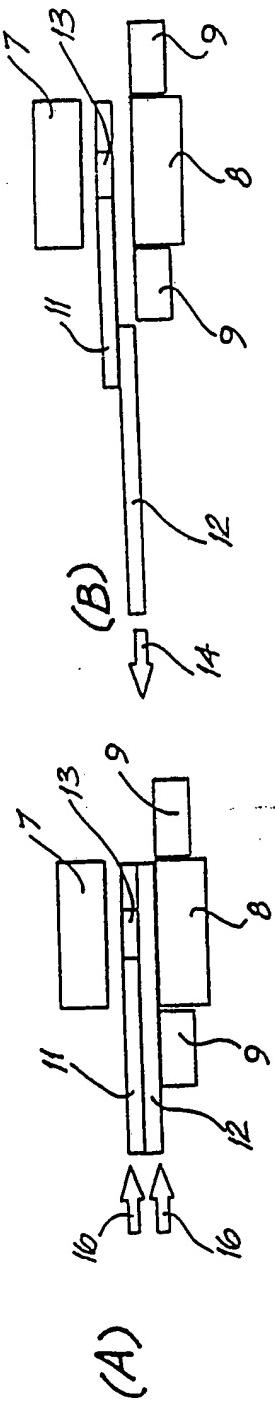


FIG. 2

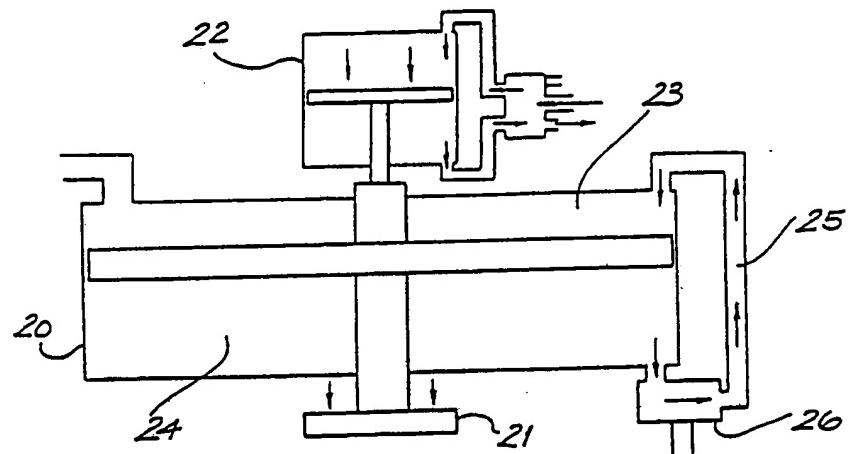


FIG. 3

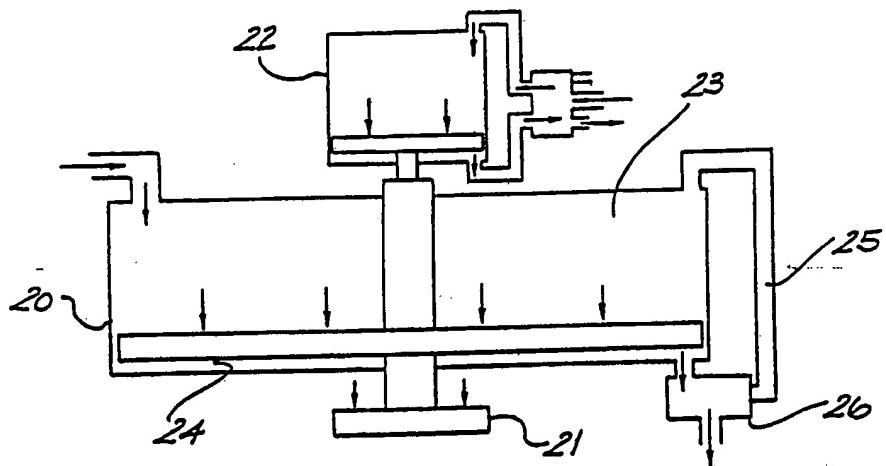


FIG. 4

## INTERNATIONAL SEARCH REPORT

I. CLASSIFICATION OF SUBJECT MATTER (if several classification symbols apply, indicate all)<sup>6</sup>

According to International Patent classification (IPC) or to both National Classification and IPC  
Int. Cl.<sup>6</sup> A23P 1/10, A21B 5/02, F15B 3/00 // A23L 1/10, 1/18, 1/182

## II. FIELDS SEARCHED

Minimum Documentation Searched<sup>7</sup>

Classification System	Classification Symbols
IPC (5TH Ed)	A23P 1/00, 1/10; A21B 5/02; F15B 3/00

Documentation Searched other than Minimum Documentation,  
to the Extent that such Documents are Included in the Fields Searched<sup>8</sup>

AU : IPC as above; Australian Classification 34.6

III. DOCUMENTS CONSIDERED TO BE RELEVANT<sup>9</sup>

Category <sup>10</sup>	Citation of Document, <sup>11</sup> with indication, where appropriate of the relevant passages <sup>12</sup>	Relevant to Claim No <sup>13</sup>
X	WO, A, 89/06092 (N.V. GEVATEC) 13 July 1989 (13.07.89) See pages 9 and 10 and fig 1.	(1-8)
X, Y	AU, B, 13972/88 (616102) (RENE VAN DEN BERGHE) 26 September 1988 (26.09.88) See pages 4 to 7 and fig 1.	(1-8, 9-11)
X	CH, A, 325956 (ESCHER WYSS A.G.) 30 November 1957 (30.11.57) See pages 4 to 6 and fig 1.	(9-11)
X	WO, A, 82/02423 (CAMTORC LIMITED) 22 July 1982 (22.07.82) See pages 3 to 5 and fig 1. (continued)	(9-11)

\* Special categories of cited documents :<sup>10</sup>

- "A" Document defining the general state of the art which is not considered to be of particular relevance
- "E" earlier document but published on or after the international filing date
- "L" document which may throw doubts on priority claim(s) or which is cited to establish the publication date of another citation or other special reason (as specified)
- "O" document referring to an oral disclosure, use, exhibition or other means
- "P" document published prior to the international filing date but later than the priority date claimed

- "T" Later document published after the international filing date or priority date and not in conflict with the application but cited to understand the principle or theory underlying the invention
- "X" document of particular relevance; the claimed invention cannot be considered novel or cannot be considered to involve an inventive step
- "Y" document of particular relevance; the claimed invention cannot be considered to involve an inventive step when the document is combined with one or more other such documents, such combination being obvious to a person skilled in the art
- "&" document member of the same patent family

## IV. CERTIFICATION

Date of the Actual Completion of the International Search 10 February 1992 (10.02.92)	Date of Mailing of this International Search Report 20 February 1992 (20.02.92)
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International Searching Authority	Signature of Authorized Officer
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AUSTRALIAN PATENT OFFICE	G M COX <i>[Signature]</i>
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**FURTHER INFORMATION CONTINUED FROM THE SECOND SHEET**

Y	AU, A, 48212/85 (KABUSHIKI KAISHA AIRIN) 24 April 1986 (24.04.86) See pages 3 to 6 and fig 2.	1-8
Y	US, A, 4281593 (GEVAERT) 4 August 1981 (04.08.81) See column 1 lines 27 to 64 and fig 1.	1-8
Y	WO, A, 88/00797 (REAL FOOD PTY LTD) 11 February 1988 (11.02.88) See pages 1 to 3 and fig's 1 and 2.	1-11
Y	WO, A, 88/01021 (HOTCHKISS) 11 February 1988 (11.02.88) See pages 4 and 5 and fig 1.	9-11

**V.  OBSERVATIONS WHERE CERTAIN CLAIMS WERE FOUND UNSEARCHABLE <sup>1</sup>**

This International search report has not been established in respect of certain claims under Article 17(2)(a) for the following reasons:

1.  Claim numbers ..., because they relate to subject matter not required to be searched by this Authority, namely:
  
  
  
2.  Claim numbers ..., because they relate to parts of the International application that do not comply with the prescribed requirements to such an extent that no meaningful international search can be carried out, specifically:
  
  
  
3.  Claim numbers ..., because they are dependent claims and are not drafted in accordance with the second and third sentences of PCT Rule 6.4a

**VI.  OBSERVATIONS WHERE UNITY OF INVENTION IS LACKING <sup>2</sup>**

This International Searching Authority found multiple inventions in this International application as follows:

- \* see attached sheet
  
  
  
- 1.  As all required additional search fees were timely paid by the applicant, this International search report covers all searchable claims of the International application.
- 2.  As only some of the required additional search fees were timely paid by the applicant, this International search report covers only those claims of the International application for which fees were paid, specifically claims:
  
  
  
- 3.  No required additional search fees were timely paid by the applicant. Consequently, this International search report is restricted to the invention first mentioned in the claims; it is covered by claim numbers:
  
  
  
- 4.  As all searchable claims could be searched without effort justifying an additional fee, the International Searching Authority did not invite payment of any additional fee.

**Remark on Protest**

- The additional search fees were accompanied by applicant's protest.
- No protest accompanied the payment of additional search fees.

**FURTHER INFORMATION CONTINUED FROM THE FIFTH SHEET**

(Not for publication)

**VI**

Claims 1 to 8 define a cooking machine and a method of cooking using the defined cooking machine with a particular predetermined sequence of retracting various elements of the cooking mould.

However the invention defined in claims 9 to 11 are to a pneumatic device which is only a set or arrangement of cylinders and pistons and how they operate. There is no indication in claim 9 of the first mentioned invention to a cooking machine; which has the features of a first and second end walls and a continuous side third wall, defining a volume, heat means, and a control means to separate the walls simultaneously after cooking.

**ANNEX TO THE INTERNATIONAL SEARCH REPORT ON**  
**INTERNATIONAL APPLICATION NO. PCT/AU 91/00526**

This Annex lists the known "A" publication level patent family members relating to the patent documents cited in the above-mentioned international search report. The Australian Patent Office is in no way liable for these particulars which are merely given for the purpose of information.

Patent Document Cited In Search Report		Patent Family Member					
WO	8906092	AU	29255/89	BE	1001338	EP	403488
AU	13972/88	EP	359740	WO	8806425		
AU	48212/85	DE	3536249	FR	2571592	GB	2165437
		JP	61096952	US	4667588		
US	4281593	BE	868361	EP	6575	ES	481832
PT		69795					
WO	8800797	AU	77588/87				
WO	8202423	AU	79399/82	EP	69128	GB	2091346
WO	8801021	AU	78030/87				